

CHURRO BOYZ

Oven-baked churros
recipe

For the dough

225ml water

115g butter

1/2 tsp vanilla

2 tbsp light brown sugar

145g plain flour

1/4 tsp salt

3 eggs

For dusting

sugar

cinnamon

For the chocolate

220g dark chocolate

Method

1. Preheat your oven to 200°C / gas mark 6
2. Melt the butter, sugar, salt and water, until it begins to simmer and then add the flour, beating until you have a smooth dough.
3. Cook over a low heat for 1 minute. Remove from heat and set aside
4. Beat together the eggs and vanilla, and then gradually incorporate into the dough until it is absorbed and you have a thick, elastic paste
5. Put the paste in a piping bag with a star nozzle and pipe out your churros, leaving about a 3cm gap between them.
6. Bake for 18 minutes or until golden brown and then turn off the oven and leave to dry out for 10 – 15 mins.
7. Melt the chocolate, ready for dipping
8. Once Churros are ready dust them with a sugar and cinnamon mix
9. Enjoy.

If your churros didn't turn out to plan, we are offering a St Albans delivery service all weekend and you can order on our website.